

# Caroline Jast

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## PROFILE

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Chef with a track record building high-impact solutions and improving retention.

## CORE SKILLS

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### Cuisine Styles

Mediterranean • French

### Kitchen Skills

Butchery • Cost Control

### Operations

Event Planning • HACCP • Supplier Negotiation

### Soft Skills

Time Management • Training • Quality Control • Team Leadership

## EXPERIENCE

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### Pastry Chef — Mann, Emard and Block (Aug 2018 - Jul 2025)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 194 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

### Pastry Chef — Kuhn - Brown (Dec 2018 - Jun 2021)

- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Catered private events for up to 279 guests with 95%+ client satisfaction.
- Maintained food cost under 25% with vendor negotiations and waste controls.

### Private Chef — Hahn, Ward and Howell (Apr 2014 - Aug 2014)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Catered private events for up to 157 guests with 95%+ client satisfaction.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.

### Pastry Chef — Ferry, Jerde and Stracke (May 2020 - Present)

- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 20 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 250 guests with 95%+ client satisfaction.

## EDUCATION

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B.A. Hospitality Management, Jacobson - Kovacek Institute (2015)

## CERTIFICATIONS

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- HACCP Level 3
- Certified Sommelier (optional)

## PROJECTS

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**absconditus reprehenderit tergo** - Sharable methodical leverage

**accommodo** - Profound human-resource paradigm <https://courageous-thunderbolt.org/>

## REFERENCES

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Camylle Okuneva — Manager — Cora67@yahoo.com